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REMARKS

Reconsideration of the application, as amended, is respectfully requested.

The specification has been amended to delete references to claims 1 and 2 and to incorporate language from those claims. The claims have been amended to place them in better form for US practice by putting "preferred" and "optional" limitations in separate dependent claims.

Hardstock fats play an important role in imparting to margarine a semi-solid, plastic spreadable consistency. However, the instant specification points out that generally hardstock fats fail to maintain a proper spread consistency when ambient temperatures rise above average. Increasing the melting point of the hardstock is at variance with the goal of a good oral melt since this can result in a waxy mouthfeel. The present invention is directed to addressing the desire for good oral melt characteristics combined with good consistency, even at high ambient temperatures.

As defined in claim 1, the fat of the invention includes a mixture of triglycerides characterized in that 2.5 to 5.5 wt% are HHH triglycerides, 25 to 65 wt% of the HHH triglycerides are composed of mixed fatty acid residues, 1.5 to 5 wt% of the triglycerides are HHM and HMH triglycerides, and at least 85 wt% of the fatty acid residues H in HHM and HMH are palmitic acid residues.

In claim 2, a process for preparation of the triglyceride fat is recited.

Deffense JAOCs 62, pp 376-385 (February, 1985) provides information concerning fractionation of palm oil. The Office points to Table VIII where Deffense discloses a palm mid-fraction. At page 383, bottom left column, Deffense describes palm mid fraction as being used as a cocoa butter substitute, or as the main component of a confectionery fat. The Office points to no teaching of how to tailor the fat so that it is useful as a hardstock for spreads. Nor does the Office point to a disclosure in Table VIII of a fat having all of the characteristics recited in present claim 1.

Applicants have prepared a table comparing claim 1 values to those of 3 palm mid fractions (A, B and C) from table VIII.

	Claim 1	PMF A	PMF B	PMF C
HHH	2.5-5.5	5.8	3.3	1.7
HHH monoacid	25-65	83	79	88
H2M	1.5-5	0.9	0.7	0.4
H=P	>85%	100	100	100

It can be seen from the table that none of fats A, B and C has all of the recited characteristics. Nor is it apparent what would lead one of ordinary skill to change the fat mix such that it falls within the recited ranges. The possibility that there may be variation does not explain why one of ordinary skill would be led to, or inevitably arrive at, the recited fats.

Therefore, it is respectfully requested that the Section 103 rejection be withdrawn.

In view of the foregoing, it is respectfully requested that the application be allowed.

Respectfully submitted,



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